

MENU



SALADS

Greek Cherry tomatoes, cucumber, capers, pickled onion, carob, Kalavryta feta cream (PDO)	11,00
Roasted beetroot Falafel, olive oil, chevre cheese, balsamic vinegar	10,00
Nicoise Tuna Baby gem, potato, green beans, egg, tuna cream	12,50
Seasonal Greens Grated fresh tomato, xinomyzithra cheese	7,50
Green Lettuce, rocket, escarole, olive oil, herbs	9,50
Almyriki Oil and lemon vinaigrette, salt flower	7,50
Variety of boiled vegetables Zucchini, carrot, potatoes with tarragon oil	7,50

COLD APPETIZERS

Sourdough bread Olives	1,50
Fava Pickled onion, olive oil	5,00
Tzatziki	6,00
Taramosalata White taramas, olive oil, smoked roe	6,00
Marinated anchovy Fennel, pickled onion, aromatic herbs	9,00
Marinated Mackerel Lemon, greens	9,00
Sea Bass Ceviche Coriander, cherry tomatoes	12,50
Tuna Tartare Avocado, chili, Ponzu	13,00
Shrimp* Tartare Spicy mayo, aromatic herbs, lime	13,50

HOT APPETIZERS

Fresh French Fries Salt flower	4,50
Fried Zucchini Aromatic Kalavryta feta cream (PDO)	7,50
Baked eggplant Reddish, feta cheese, herbs	8,50
Potato puree	5,00
Grilled sardine Florinis peppers, aromatic herbs, roasted lemon	10,50
Fried fish of the day (Anchovy, Picarel, Smelt upon availability)	9,00
Cuttlefish* Kebab Cherry tomatoes, coriander, spicy yogurt	14,00
Cod* Roasted garlic mayo, fried	14,00
Grilled Octopus* Fava beans, pickled onion	15,50
Fried Squid* Lemon sauce, ink	14,00
Grilled Shrimp* Pepper aioli sauce, basil oil	13,00
Mussels White wine sauce, fennel, tarragon	12,00

MENU



MAIN DISHES

Grilled sea bream Fennel cream, baby potato, herbs	18,00
Linguine Crayfish*, shrimp*, mussels	19,50
Sea bass Plaki San Marzanno tomato, mashed potatoes	18,50
Anglerfish Fricassée Grilled Baby gem, spinach, aromatic herbs, avgolemono	19,00
Spaghetti Grouper Cherry tomatoes confit, lemon, aromatic oil	19,00
Risotto Mussels, saffron, chorizo	17,00
Linguine for 2 Lobster*, shrimp*, mussels	37,50
Meniere dover sole fish for 2 Greens "Almyra", capers	52,00

MEATS ON GRILL

Burgers Fresh beef, pita bread, fries	14,00
Chicken thigh fillet Roasted, baked potatoes, lemon and mustard vinaigrette	14,00
Tomahawk Pork Steak Green salad with cherry tomatoes, aromatic herbs	16,50

FISH ON GRILL

A Class Fish	74,00/kg
Fish of the day	65,00/kg

DESSERTS

Profiterol Madagascar vanilla ice cream, hot chocolate sauce	7,00
Panna cotta Mastic flavor, traditional sweet of the spoon	7,00
Dessert of the day (ask us)	7,00
Ice Cream Scoop Vanilla, Kaimaki cream, Strawberry	3,00
Chios Mastic Liqueur Glass	7,50
Espresso Single	3,00

In foods with * the products are frozen • Our salads are made with extra virgin olive oil • Sunflower oil is used for frying
• Please inform us of any allergies or intolerances because our products may contain traces of gluten, egg, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, lupine.

The prices include VAT, municipal tax and other legal charges • The restaurant is required to have printed complaint forms in a special case near the exit • The consumer is not obliged to pay if he does not receive the legal document (Receipt or Invoice).

Marketing manager: Stathokostopoulos Vlasia